258 this drips fairly rapidly through the filter into a vessel placed under it. The whole thing is left standing one night; in the morning a little fresh water is added in order to draw out the last of the salt, and then the yellowish-brown brine so obtained is dried until all the salt (nkú I) is out (2). /149/

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2. An examination of the salt, on which Mr. W. Lenz of the Pharmaceutical Institute of the University of Berlin gives us a report, yielded the following results: "The bush salt itself had a brown color and a moist, granular appearance. It had a strong salty taste; its solution reacted strongly alkaline. The chemical analysis carried out by Mr. Regenstein yielded the following composition:

43.33% KCl (potassium chloride)
27.50% K_2SO_4 (potassium sulphate)
16.26% K_2CO_3 (potassium carbonate)
0.85% NaCl (sodium chloride)
8.72% H_2O (evaporation at 180° Centigrade)
3.34% insoluble (difference)
100.00%

The potassium was separated from the sodium as potassium platinic chloride. In the insoluble residue the following were detected: calcium, magnesium, iron, aluminum, manganese, phosphates, silicates, and carbonates, and 0.7% of the salt SiO_2 (silicon dioxide) was determined.

The high content of chlorides and sulphates in the bush salt is striking, as well as the use of the salt mixture consisting predominately of potassium salts, for spicing the food, in other words, its use in place of cooking salt."